

WATERMELON SALAD WITH MINT-LIME DRESSING

The flavors of summer pop in this spinach salad--juicy watermelon and fresh mint-lime vinaigrette!

by Chef Kurt Kwiatkowski

Featured Food: Watermelon

Yield: Serves 4-6

Ingredients

1 ½ T. Rough-chopped Fresh Mint Stems	5 oz. of Baby Spinach
2 c. Water	4 c. ¾-inch Dice Watermelon
½ c. Sugar	½ c. Fine Diced Red Onion
¾ c. Fresh Lime Juice, divided	4 oz. Feta Cheese, crumbled
2 Cloves Garlic, minced	6 T. Chiffonade (French for ribbons) Fresh Mint
4 oz. Salad Oil	Pinch of Kosher Salt
Salt and Pepper to taste	

Preparation

In a sauce pan, mix mint stems, water and sugar; heat until sugar dissolves. Set aside and allow mint syrup to cool. Reserve four ounces for dressing. Remaining mint syrup may be used to sweeten ice tea or fruit salads.

Mix reserved mint syrup with ½ cup lime juice and garlic. Whisk in salad oil. Add salt and pepper to taste.

Place spinach in a bowl; toss with mint-lime dressing. Divide dressed spinach onto four to six plates.

In a separate bowl, combine watermelon, red onion, feta cheese and mint. Toss together with ¼ cup lime juice, sprinkle with kosher salt and arrange on top of plated spinach.